

### Amendments to the Claims

1. (Currently amended) A soymilk and tofu manufacturing method, ~~wherein which~~ comprises applying a high temperature, reduced pressure treatment to soymilk, soymilk obtained by separating soy pulp ~~thereof~~ from soybean slurry, ~~is applied with a high temperature, reduced pressure treatment, wherein~~ said treatment comprises first heating the soymilk to a high temperature of 120 to 150°C and then reducing a pressure thereof to - 0.05 to -0.08 MPa, and thereafter ~~is applied with~~ applying a high pressure treatment at 5 to 15 MPa to the resultant soymilk, so that a ratio of soymilk particles of 1µm or less is increased.

2. (Currently amended) A soymilk and tofu manufacturing method as claimed in Claim 1, ~~wherein softened water is used as dip water into~~ which further comprise dipping raw material soybeans ~~are dipped for producing the soybean slurry and as addition water that is added at the time of~~ in softened water to swell the soybeans, and grinding the raw material swollen soybeans while adding softened water thereto to produce the soybean slurry.

3-4. (Cancel)

5. (Previously presented) A soymilk and tofu manufacturing method as claimed in Claim 1, wherein said high pressure treatment is carried out such that a double tube type heating device, having an inner tube and an outer tube, is employed, the soymilk flows within the inner tube and a heating medium flows in a space between the inner tube and the outer tube and the soymilk is treated under a pressure of 5 to 15 MPa and a temperature of 70 to 100°C.

6. (Withdrawn) A soymilk and tofu manufacturing method as claimed in Claim 1, wherein said high pressure treatment is carried out such that a high pressure homogenizer is employed and the soymilk is treated under a pressure of 20 to 150 MPa and a temperature of 70 to 80°C.

7-8. (Cancel)

9. (Previously presented) A soymilk and tofu manufacturing method as claimed in Claim 2, wherein said high pressure treatment is carried out such that a double tube type heating device, having an inner tube and an outer tube, is employed, the soymilk flows within the inner tube and a heating medium flows in a space between the inner tube and the outer tube and the soymilk is treated under a pressure of 5 to 15 MPa and a temperature of 70 to 100°C.

10-13. (Cancel)

14. (Withdrawn) A soymilk and tofu manufacturing method as claimed in Claim 2, wherein said high pressure treatment is carried out such that a high pressure homogenizer is employed and the soymilk is treated under a pressure of 20 to 150 MPa and a temperature of 70 to 80°C.

15. (Withdrawn) A soymilk and tofu manufacturing method as claimed in Claim 3, wherein said high pressure treatment is carried out such that a high pressure homogenizer is employed and the soymilk is treated under a pressure of 20 to 150 MPa and a temperature of 70 to 80°C.

16. (Withdrawn) A soymilk and tofu manufacturing method as claimed in Claim 4, wherein said high pressure treatment is carried out such that a high pressure homogenizer is employed and the soymilk is treated under a pressure of 20 to 150 MPa and a temperature of 70 to 80°C.

17. (Withdrawn) A soymilk and tofu manufacturing method as claimed in Claim 7, wherein said high pressure treatment is carried out such that a high pressure homogenizer is employed and the soymilk is treated under a pressure of 20 to 150 MPa and a temperature of 70 to 80°C.

18. (Withdrawn) A soymilk and tofu manufacturing method as claimed in Claim 8, wherein said high pressure treatment is carried out such that a high pressure homogenizer is employed and the soymilk is treated under a pressure of 20 to 150 MPa and a temperature of 70 to 80°C.